



# MARGARITAS — VAMOS A LA PLAYA™



- ★★★ **El Chingadazo** — 30 🌶️🔥  
Hand-made michelada mix, choice of cerveza or mineral water, home-made tajin, fresh lime and 12 of our signature chingadazo shrimp!
- ★ **Te Amo Mas en La Playa** — 17  
Tequila, fresh lime, margarita mix, sweet and sour—choice of sea salt or tajin
- ★ **Mango Diablo** — 17  
Mango mix, house chamoy, tajin, tequila, chamoy stick!
- ★ **Besos de Fresa** — 17  
Tequila, fresh lime, frozen strawberry mix and tajin rim
- ★★★ **El Cantarito Don Julio Edition** — 30  
Sweet, spicy, citrusy! Crowned with a mini Don Julio bottle. Regular is not in our vocabulary!

- ★★★ **El Torito** — 45 🍹🍌  
Large, Corona bottle margarita, Tequila, fresh lime, sour, agave, cointreau—sea salt or tajin
- El Picante** — 17  
Jose Cuervo Tradicional Cristalino, jalapeno, cilantro, pineapple, fresh lime, agave and tajin!
- La Nacional** — 17  
Tequila Reposado, fresh lime, grapefruit mix with a tajin side; bright, crisp and refreshing!
- Shark in the Water** — 17  
Tequila, blue curacao, shark gummies, sour, fresh lime with a sea salt rim
- Sandia Fresca** — 17  
Watermelon margarita with tequila, citrus, chiltepin and tajin; served with a watermelon paleta!
- ★ **Pineapple Margarita** — 25  
Made with a whole pineapple! Pineapple juice, Pina Colada mix, Cream of Coconut, fresh lime, tequila, rum
- Oyster Shooter** \* — 12  
Chilled tequila, michelada mix, lime, whole oyster

## BUILD YOUR OWN MICHELADA

### ★★★ CREA TU PROPIA MICHELADA ★★★

#### 1. Choose Your Beer 🍺 (Elige Tu Cerveza)

- Michelob Ultra
- Corona
- Heineken 0.0
- Modelo Especial / Negra
- XX Lager
- Tecate Light / Roja
- Pacifico

#### 2. Pick Your Rim 🌶️ (Escoge Tu Borde)

- MPH Style (Tajin & Chamoy)
- Tajin
- Chamoy
- Limon & sal

#### 3. Choose Your Style 🍹 (Selecciona Tu Estilo)

- Classic Michelada
- Chelada (salt, lime, pepper, salsa negra, salsa worchesthire)
- Chavela (salt, lime and pepper)

#### 4. Add Ons 🌶️🔥 (Extras)

- Chingadazo Style Shrimp +13
- Carne Seca +4
- Cucumber & Tajin +2
- Chamoy Candy Straw +2
- Spicy Serrano & Ghost Pepper +2

### TEQUILA

Clase Azul Reposado | Silver  
 Casa Dragones Añejo | Joven | Silver  
 Casamigos Añejo | Reposado | Silver  
 Corazon Añejo | Reposado | Silver  
 Don Julio 1942 | 70 | Reposado | Silver  
 Espolon Cristalino | Silver  
 Fortaleza Añejo | Reposado | Silver

Herradura Ultra Añejo | Reposado | Silver  
 Jose Cuervo Reserva de la Familia | Tradicional  
 Patron Platinum | Roca | Añejo | Reposado | Silver  
 Tesoro Añejo | Reposado | Silver  
 1800 Cristalino | Añejo | Silver

### MEZCAL

400 Conejos - Oaxaca, MX

### LIQUOR

Bacardi | Buchanan's Red Seal | 12 Year  
 Crown Royal | Grey Goose | House red wine |  
 House white wine | Jack Daniels | Jameson |  
 Johnny Walker Black | Maker's Mark | Malibu  
 Tito's Vodka

### SOFT DRINKS

Pepsi | Diet Pepsi  
 Dr Pepper | Cranberry  
 Orange Juice | Iced Tea  
 SODA MEXICANA  
 Coca-Cola | Mineragua  
 Sidral | Mandarinina

AGUAS FRESCAS  
 Azul Limonada  
 Pink Horchata  
 Mineragua Preparada

\* Consumer Advisory | Advertencia Para El Consumidor: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses. Consumir carnes, aves, mariscos, crustáceos o huevos crudos o a término medio puede incrementar el riesgo de enfermedades alimentarias.

# ANTOJITOS — FRESCOS PARA EMPEZAR



## ★ MAMALONA 2.0 \* — 100

The ultimate seafood platter - stacked with aguachile shrimp, steamed shrimp, crab claws, fresh scallop, octopus and fresh tuna; topped with avocado, red onion, serrano and drizzled in our bold salsa negra and roja. Finished with oyster shots! Perfecto para botanar!

## Coctel Mega Campechana \* — 35

Cocktail, shrimp, octopus, abalone, calamari, oyster, baby clam, mexican scallop

## Coctel Campechana \* — 23

Shrimp, oyster, abalone, octopus, calamari, clamato mix, tomato, onion, cilantro

## ★ La Patrona (Torre de Mariscos) \* — 60

Raw aguachile shrimp, steamed shrimp, scallop, calamari, oyster, crab claws, octopus, shrimp ceviche, fish ceviche, abalone; salsa negra, salsa roja, fresh cucumber, chiltepin

## Botana EL REY \* — 45

Fresh scallop cooked in lime, aguachile shrimp, steamed shrimp, octopus, oyster, onion, avocado, salsa roja, negra

## ★ Molca-Frío \* — 35

Crab Legs, oyster, shrimp, abalone, ceviche, calamari, baby clam, octopus, avocado, cucumber and onion

## Coctel de Camaron \* — 18 (Served hot +1)

House clamato mix, tomato, onion, cilantro

## Trio de Aguachile \* — 30

Three different flavors: aguachile rojo, mango habanero, negro with cucumber and onion

## La Probadita\* — 80 (shareable)

FOUR different aguachiles in this mega botana: aguachile rojo, mango habanero, negro, verde; centered around a tostada embarazada!

## Camarones y Pulpo en Aguachile Negro \* — 30

Aguachile shrimp, diced octopus, salsa negra, cucumber, cherry tomato

## ★ Ostiones Preparados \* — Dozen 40 / Half 20

Oysters on the half-shell, topped with aguachile shrimp, salsa chiltepin, onion and avocado

## Ostiones \* — Dozen 30 / Half 15

Oysters on the half-shell, lime, salsa

## ★ Camarones Locos ("Cucaracha") — 40

12 Large, head-on shrimp, flame-grilled, salsa sarandeada, served with salsa verde



## Tostada Embarazada \* — 20

Aguachile shrimps, ceviche de pescado, ceviche de camaron, cooked shrimp, octopus, onion, cucumber and avocado

## Tosta-Tuna \* — 15

Yellowfin Tuna cooked in lime juice, soy sauce, salsa naranja, avocado, salsa negra, fried onion

## Ceviche de Cam / Pes \* — Tostada 10 / Orden 20

Our signature shrimp or fish ceviche cooked with lime, cucumber, onion, tomato and cilantro; salsa negra and tostadas

## Camarones Aguachile \* — 28

(Add Octopus +10, Scallop +15)  
(Choice of Verde, Rojo, Chiltepin, Mango Habanero or Salsa Negra) Raw shrimp cooked in lime, cucumber, avocado, cherry tomato, pickled onion

## Pina Tropical \* — 40

Whole pineapple, split in half, diced pineapple, fish ceviche, shrimp, octopus, chamoy, tapatio

## Chingadazo Fries — 25

Chingadazo salsa, 12 grilled shrimp, crispy bacon, beans, french fries, crema mexicana, spicy mayo salsa, cilantro, queso fresco

## Choriqueso — 16

Melted Mexican cheese topped with sizzling chorizo and jalapenos, served bubbling hot. A bold, crowd-favorite starter!

## Fried Calamari \* — 16

Crunchy, fried calamari rings, served with sauces

## Quesadilla de

## Camaron, Carne Asada or Pollo — 18

Shrimp, Carne Asada, or Chicken filled quesadilla; served with rice and beans

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★ **Ribeye Aguachile** \* — 45

14 oz ribeye, grilled to order, spicy aguachile salsa; served with rice, beans and salad

**Mojarra Frita** — 30

Whole, fried tilapia fish; served with rice, beans and salad

**Filete Divorciado** — 25

Fish filet, half diablo sauce, half salsa culichi, cheese, served with rice, beans and salad

**Filete Relleno** — 25

Breaded fish fillet stuffed with cheese, shrimp and octopus; served with rice, beans and salad

**El Orgasmo** — 25

Large, tender shrimp medallion wrapped in crispy bacon, smothered in our creamy chipotle salsa. Rich and fiery. This dish lives up to its name! Served with sides

**Toritos Fantasia** — 25

Bacon-wrapped chile guero, stuffed with shrimp, served in soy and pepper sauce! Served with sides



**HUACHINANGO ZARANDEADO (BIG MAMA)**

4-6 lb whole red snapper, butterflied and fried zarandeado-style, topped with salsa zarandeada and grilled shrimp, served with pickled onion, salad, cucumber, avocado, rice, beans, warm quesadillas — MKT

★★★ **Mega Molcajete** — 100

Our legendary molcajete taken to the next level. Packed with extra carne asada, fried fish, grilled shrimp, diced shrimp, grilled chicken and tender octopus - plus a whole lobster tail and octopus tail for the ultimate feast. Served with all your favorite sides

★ **“La Tercia” (Pulpo, Camarón y Calamar al Mojo de Ajo)** — 27

Calamari, Octopus and Shrimp, garlic salsa; served with rice, beans and salad

**Paella de Langosta, Camaron, Mejillon y Pulpo** — 50

Grilled lobster, tail, shrimp, octopus, mussels; served over rice and vegetables; crema mexicana and salsa naranjada

★ **Mar y Fuego (grilled ribeye)\*** — 75

14 oz grilled ribeye, Whole, grilled lobster tail, 3 grilled shrimp, 3 whole, head-on shrimp, salsa negra, grilled serrano, chile guero, pickled onion; served with rice, beans and salad

★ **El Pulpazo** — 49

Grilled whole octopus, salsa zarandeada, pickled onion, charred lemon, cilantro; served with rice, beans and salad

**Plato del Capitan** — 40

3 camarones fantasia, 3 toritos de camaron, 3 camarones culichi, 3 camarones endiablados and 3 camarones empanizados – served with rice

★ **Molcajete Caliente** — 75

Our iconic hot-stone molcajete loaded with salsa culichi or salsa diablo, carne asada, fried fish, grilled shrimp, grilled chicken and tender diced octopus. It's bold, sizzling and full of flavor - served your favorite sides.

**Lobster & Crab Enchiladas (Green or Red or Divorciado)** — 30

2 lobster & 2 crab enchiladas, crema mexicana, mozzarella, queso fresco; served with rice, beans and salad

**Salmon a la Veracruzana** — 30

Coastal classic with an MPH twist. Fresh Salmon fillet simmered in a tomato-based sauce with green olives, capers, peppers, onions, corn and vegetables; slight spice and served sizzling hot!

**Camaron y Filete (your choice of salsa)** — 25

Fish filet and grilled shrimp with your choice of salsa: culichi, diablo, poblano or mojo de ajo (ask for breaded or empanizado +1)

**La Grandiosa (seafood tower) \*** — 150

A show-stopping seafood tower made to be shared. Lobster tail, crab legs, whole shrimp, mussels, fresh oysters both raw and prepared; shrimp ceviche and fish ceviche. Cucumber, fresh lime and our house-made salsas. Bold & fresh!



## CAMARONES — PURA DELICIA



## PESCADO — FRESCO



**Camarones Fantasia** — 25  
Bacon wrapped shrimp topped with melted mozzarella

**Camarones Roca** — 25  
Breaded shrimp, sriracha, sweet and sour sauce, sesame and serrano

**Camarones al Mojo de Ajo** — 25  
Shrimp in garlic sauce, butter, onion, bell pepper salsa

**Camarones Culichi or Diabla (Divorciados +1)** — 25  
Sautéed shrimp in our famous green tomatillo salsa or try our spicy diabla sauce for a delicious kick!

**Camarones a la Crema de Brocoli** — 25  
Shrimp, creamy mushroom and broccoli sauce (Add chile chipotle if you like it spicy)

**Camarones Empanizados** — 25  
Breaded, whole shrimp cooked to a perfect crunch!

**Filete Poblano** — 25  
Fish filet, poblano chile strips, onion and tomato; queso fresco served with rice, beans and salad

**Filete a la Plancha or Empanizado** — 23  
Grilled fish filet, served with rice, beans and salad

**Filete de Pescado Culichi or Diabla** — 25  
Fish filet, cooked with our famous salsa Culichi; served with rice, beans and salad

**Filete al Ajillo** — 25  
Fish filet, chile colorado strips, spicy garlic salsa; served with rice, beans and salad

## EN TORTILLA — SUAVE Y FRESCA

**Carne Asada (or Chicken) Tacos** — 17  
3 grilled carne asada (or chicken) tacos, onion, cilantro

**Tacos Dorados del Mar** — 20  
3 fried tacos of diced shrimp, onion and cheese; crema mexicana and queso fresco, pickled onion

**Tacos Mar y Tierra** — 18  
2 tacos of grilled steak, shrimp and cheese, corn tortilla

**Tacos Al Pastor** — 17  
3 tacos al pastor, corn tortilla, onion and cilantro

**Tacos Mixtos** — 20  
4 tacos, carne asada, chicken, fish and shrimp, corn tortilla

**Tacos Pulpo Zarandeado** — 20  
2 large grilled octopus tacos, salsa zarandeada, cheese, corn tortilla

**Lobster Tacos** — 25  
Grilled lobster, salsa roja, queso fresco, cabbage, cilantro, onion and crema mexicana

**Tacos de Camaron or Pescado (A la plancha or empanizados)** — 17  
3 grilled shrimp tacos, cheese, cabbage, tomato, crema mexicana, salsa naranjada

**Tacos al Gobernador** — 17  
3 shrimp tacos, onion, mozzarella cheese, corn tortilla, cabbage, tomato

**Quesatacos** — 17  
3 shredded beef tacos, bathed in salsa roja, mozzarella, crema mexicana

## CALDOS

**Caldo 7 Mares** — 25  
A warm specialty! This seafood broth has crab legs, shrimp, fish, octopus, abalone, clams and calamari; onion, cilantro and avocado

**Caldo Viagra** — 24  
Fish, shrimp, abalone and octopus, fiery chipotle broth; onion and cilantro

**Caldo de Camaron o de Pescado (o Mixto)** — 22  
Broth, made with either shrimp or fish; onion and cilantro

**Caldo Bichy (Consome)** — 8  
Fish broth, served with lime and 1 shrimp

## FAJITAS

**Super Parrillada** — 40  
Grilled Steak, chicken AND shrimp! Bell peppers, onion, avocado, serrano

**Fajitas de Camarones** — 35  
Grilled shrimp on a sizzling skillet, bell peppers, onion, avocado, serrano

**Fajitas de Carne Asada or Pollo or Mixto** — 35  
Grilled carne asada (or chicken) strips, bell peppers, onion, avocado, serrano

## AUTÉNTICOS — SABORES DE MÉXICO

**Chile Relleno Chingon** — 20  
Breaded poblano pepper, queso fresco, crema mexicana, cilantro (add shrimp +5, mar y tierra +10)

**Enchiladas (Verdes o Rojas)** — 16  
Enchiladas are available in either chicken, shredded beef or cheese; available in green or red salsa

**Enchilada Style Burrito** — 20  
Enchilada salsa (green or red), fried, carne asada or grilled chicken; melted mozzarella and crema mexicana

**Burrito Mar y Tierra** — 20  
Grilled shrimp and carne asada burrito, rice, cilantro and onion, flour tortilla

**Carne Asada or Grilled Chicken Burrito** — 14  
Carne asada (or chicken), beans, cilantro and onion

**Mar y Tierra** — 35  
Carne Asada, Grilled Shrimp and crispy bacon, served with rice, beans and salad

**Ranchero Steak** — 27  
Slow-cooked strips of steak, tomato salsa, onion, serrano, rice, beans and salad

## NIÑOS

**Mini Bean and Cheese Burrito** — 8  
(Add Carne Asada/Chicken - 10)

**Fried Chicken Strips** — 10

**Kids Cheese Quesadilla** — 8  
(Add Carne Asada/Chicken - 10)

**Kids Fish Sticks** — 10

**Kids Shrimp Empanizados** — 10

## SIDES

**Guacamole** — 14  
Made to order guacamole, lime, onion, tomato, cilantro, serrano

**Pico de Gallo** — 3  
Salsa fresca, tomato, onion, cilantro, and serrano

**Side of Rice or Beans** — 5

**Extra Plate of Rice/Bean/Salad** — 7

**Chiles Tostados** — 3  
A side of spicy, grilled chiles

## POSTRE

**Flan**  
Mom's special recipe! Our homemade, rum-infused flan is a must try!

**Churros Calientes**  
Flash fried churros, filled with cajeta, served with vanilla ice cream

**Chocolate Cake**  
Rich, creamy chocolate fudge, served with vanilla ice cream